





# Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.



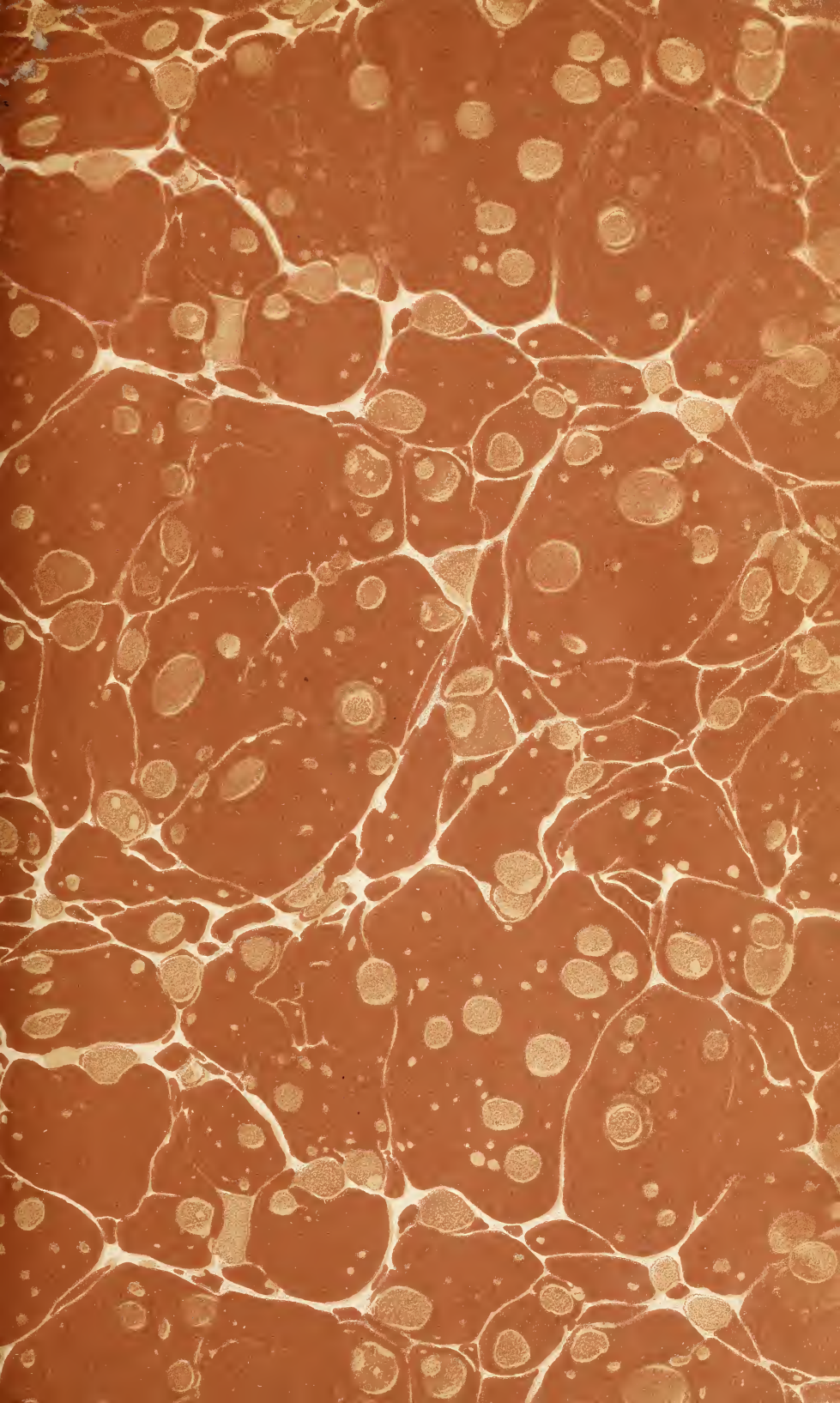
UNITED STATES  
DEPARTMENT OF AGRICULTURE  
LIBRARY



BOOK NUMBER

738040

1  
An52an  
no. 1-80  
1907-1913







U. S. DEPARTMENT OF AGRICULTURE,  
BUREAU OF ANIMAL INDUSTRY.

A. D. MELVIN, CHIEF OF BUREAU.

---

SERVICE ANNOUNCEMENTS.

WASHINGTON, D. C., DECEMBER 15, 1911.

---

[This publication is designed to disseminate information and instructions to persons in the service of the Bureau of Animal Industry and to proprietors of establishments at which the Federal meat inspection is conducted. It is not intended for general distribution to the public. A supply will be sent to each official in charge of a station or branch of the bureau service, who should promptly distribute copies to members of his force. A file should be kept at each station for reference.]

---

CHANGES IN DIRECTORY.

The following changes have been made since those indicated in Service Announcements of October 16, 1911:

Meat Inspection Inaugurated.

- 1S. Morris & Co., 37 Pacific Street, San Francisco, Cal.  
1T. Morris & Co., 210 Virginia Street, El Paso, Tex.  
3ZZ. Elk Street Market, 85-87 East Market Street, Buffalo, N. Y.  
6FF. Omaha Packing Co., 118-120 North Eighth Street, Louisville, Ky.  
11B. Batchelder & Snyder Co., Constitution Wharf, 409 Commercial Street, Boston, Mass.

- \*149. F. T. Nance & Co., Morristown, Tenn.  
\*158. M. A. Goodson & Co., Morristown, Tenn.  
\*164. The Greeneville Packing Co., Greeneville, Tenn.  
\*170. Whitesburg Packing House, Whitesburg, Tenn.  
\*180. Jefferson City Packing Co., Jefferson City, Tenn.  
\*187. J. C. Palmer, Charleston, Tenn.  
\*838. Frederick City Abattoir Co., Frederick, Md.  
839. Lee & Shields, 347 East Third Street, Cincinnati, Ohio.  
\*840. Reynolds Packing Co., Union City, Tenn.  
\*841. Joseph Shaw, jr., 774 Babcock Street, Buffalo, N. Y.  
\*842. A. Maybaum & Sons, Inc., 639 Orange Avenue, Newark, N. J.  
843. W. A. Shoemaker, Ashland, Oreg.

---

\* Conducts slaughtering.

**Meat Inspection Discontinued.**

- \*223. Kentucky Packing Co., Floyd and H Streets, Louisville, Ky.  
 535. Thomas Barlum & Sons, 354 Grand River Avenue, Detroit, Mich.  
 \*440. The Western New York Packing Co., 176 Guilford Street, Buffalo, N. Y.  
 446A. Brooklyn Lard Co., 25-29 Lombardy Street, Brooklyn, N. Y.  
 449. Charles Jacobs, 1972 Plum Street, Cincinnati, Ohio.  
 574. Val Fink Co., 147 Seventh Avenue, New York, N. Y.  
 \*593. The Stowers Pork Packing and Provision Co., 2 Green Lane Street, Scranton, Pa.  
 775. J. A. Brown, 1811 North Fifth Street, Kansas City, Kans.  
 777. Berliner Sausage Works, 1113 Wells Street, Chicago, Ill.  
 829. E. S. Burnham Co., 53-61 Gansevoort Street, New York, N. Y.  
 831. St. Louis Refrigerator and Cold Storage Co., Lewis and O'Fallon Streets, St. Louis, Mo.  
 834. Mickelberry's, 4536 Gross Avenue, Chicago, Ill.

**Changes in Firm Names.**

8. P. Chiarini & Son, 141 Fulton Street, Boston, Mass., instead of A. Fiorentini.  
 \*134. Des Moines Packing Co., Eighteenth and Maury Streets, Des Moines, Iowa, instead of The Agar Packing Co.  
 802. Nelson Bros., 95 Hawley Street, Binghamton, N. Y.; instead of Wholesale Sausage Factory.

**Changes in Firm Addresses.**

446. Max Trunz, 25-29 Lombardy Street, Brooklyn, N. Y.; instead of 435 Graham Avenue.  
 457. Louis Vittori, 1057 West Harrison Street, Chicago, Ill., instead of 704 South Morgan Street.

**New Stations.**

- Ashland, Oreg. (substation of Medford, Oreg.).  
 Charleston, Tenn. (substation of Morristown, Tenn.).  
 Frederick, Md.  
 Greeneville, Tenn. (substation of Morristown, Tenn.).  
 Jefferson City, Tenn. (substation of Morristown, Tenn.).  
 Morristown, Tenn.  
 Union City, Tenn. (substation of Memphis, Tenn.).  
 Whitesburg, Tenn. (substation of Morristown, Tenn.).

**Changes of Officials in Charge.**

- San Francisco, Cal., Dr. J. H. Webster, instead of Dr. G. S. Baker.  
 Scranton, Pa., Mr. W. H. Cain, care Armour & Co., instead of Dr. N. K. Fegley.

**Change of Address of Official in Charge.**

- Dr. G. E. Totten, 1114 Fulton Building, Pittsburgh, Pa., instead of Room 25, Live Stock Exchange Building.

**Names Added to Address List.**

- Dr. R. M. Culbert, care Des Moines Packing Co., Des Moines, Iowa.  
 Dr. C. B. Weagly, care Frederick City Abattoir Co., Frederick, Md.



## INSTRUCTIONS CONCERNING MEAT INSPECTION.

## Beef Carcasses Affected with Tapeworm Cysts.

Section 17, paragraph 1, of regulation 13, B. A. I. Order 150, "Regulations governing the meat inspection of the United States Department of Agriculture," is hereby amended to read as follows:

SECTION 17. *Paragraph 1.* (a) Carcasses of cattle affected with tapeworm cysts known as *Cysticercus bovis* shall be condemned if the infestation is excessive.

(b) In case the infestation is moderate the carcass may be rendered into tallow, provided the meat has not assumed an edematous or discolored appearance in consequence of the invasion.

(c) Carcasses of cattle which at the time of dressing show a slight infestation, that is, not to exceed 12 tapeworm cysts, may be passed for food after the removal of the parasites, provided each half of the split carcass is cut after the flesh becomes firm into not less than 12 regular market cuts, and further provided that each cut is appropriately identified by retained tag and held in a suitable cooler for not less than 21 days at a temperature not higher than 38° F. or solidly frozen at 12° F. and held in this condition for not less than six days as a further precautionary measure.

In case the incised surfaces of these market cuts show the presence of any additional tapeworm cysts, the infestation shall be considered more than slight and the carcass in its entirety shall be disposed of as provided in (a) and (b) above.

NOVEMBER 29, 1911.

JAMES WILSON,  
Secretary.

With regard to the foregoing, inspectors will be governed by the following instructions:

Every carcass found affected in any degree with *Cysticercus bovis* shall be retained and a further careful inspection made of the muscles of mastication, the tongue, the heart, and the diaphragm and its pillars, to ascertain the number of cysts infesting such parts. When the number exceeds a total of 12, the infestation shall be regarded as more than slight. The count must include all tapeworm cysts found, regardless of any appearance of degenerative processes.

The term "market cuts" means cuts such as loin, rib, plates, round, shank, neck, etc. To each cut shall be affixed a sealed and dated retained tag.

A separate compartment for storing the cuts shall be provided by the establishment when in the judgment of the inspector in charge such is necessary. Locks for securing such compartments will be furnished by the department.

## Meat-Inspection Labels.

Permission has been granted to the Howard Label Co., Washington, D. C., to supply labels for marking meat and meat food products at official establishments where the management desires to use such labels in lieu of bureau and house brands. All orders for these labels shall be made by the official establishments direct on the manufacturer, who will forward samples to this office for approval, and if they are in accordance with the wishes of the bureau copies thereof will be transmitted to the inspector in charge. Labels will be shipped by the manufacturer directly to the inspector in charge, who shall retain them in his possession and supply them to the establishment as needed. Settlement for the labels will be made by official establishments directly with the manufacturer. Whenever these labels are received for use at an official establishment, samples should be forwarded to the bureau by the inspector in charge, and he should report from time to time as to their efficiency.

## Cleaning Hog Stomachs.

In order that hog stomachs used in the manufacture of edible product or as containers of such product may be made entirely clean, inspectors shall require that they be cleaned with warm water and a stiff brush, or by some other equally effective

method. In this connection inspectors are informed that very small reddish nematodes similar to the form known as the *Spiroptera strongylina* infest a high percentage of hog stomachs, adhering closely to the mucous surface. Thorough methods of cleaning are required to effect the removal of all the parasites.

### Curing Meat by Electricity.

Inspectors in charge should not permit the curing of meats by electrical processes until a description of the exact method to be employed has been forwarded to the chief of the bureau and his sanction of the method obtained. Special instructions concerning the supervision of electrical meat-curing plants will be forwarded to inspectors in charge at stations where this method is employed.

### Inspecting Tank Cars.

Inspectors in charge will require that the interiors of tank cars about to be used for the transportation of edible product be carefully inspected for cleanliness. This is necessary even though the last previous content was edible product, and it is particularly important in the case of cars previously used for inedible product.

No particular method is prescribed for making such cars clean except that the final rinsing must be done with sufficient clean water to remove effectually any remaining lye or soda solution used in the cleaning process. The final inspection of the tank shall be made by the inspector entering it with a light and examining all parts of the interior. Only tanks which are entirely clean may be used for edible product.

## CONVICTIONS FOR VIOLATIONS OF LAWS.

### Live-Stock Quarantine Law.

The following results of court prosecutions for violation of the live-stock quarantine law have been reported to the bureau since November 10, 1911:

Cases.	Defendants.	Penalty.	Where tried.
1	B. R. Grimes.....	\$100. 00	Oklahoma.
1	J. D. Chavers.....	100. 00	Tennessee.
1	R. P. Hamer.....	100. 00	South Carolina.

Since November 10, 1911, 16 reports of alleged violation of the quarantine laws and regulations have been received.

### Twenty-eight Hour Law.

Cases.	Defendant railroads.	Penalty.	Where tried.
3	Missouri Pacific.....	\$237. 85	Kansas.
8	New York Central & Hudson River.....	3, 150. 00	New Jersey and New York.
1	Atchison, Topeka & Santa Fe.....	117. 40	Kansas.
1	Chicago, Milwaukee & St. Paul.....	112. 06	Iowa.
1	Baltimore & Ohio Southwestern.....	100. 00	East St. Louis, Ill.
1	Louisville & Nashville.....	100. 00	Do.

Since November 10, 1911, 129 reports of alleged violation of the 28-hour law have been received.

### Meat-Inspection Law.

In the case of the United States *v.* Moses Chapman, Kezer Falls, Me., for violating the meat-inspection act by the interstate shipment of unwholesome meat, the defendant was convicted and fined \$100 and costs.

The case of the United States *v.* William H. Johnson, Sussex, N. J., for violating the meat-inspection act in making interstate shipments of immature veal carcasses, has been terminated in the district of New Jersey by a plea of non vult and the payment of a fine of \$100.

---

### SUBSTANCES PERMITTED FOR OFFICIAL DIPPING OF SHEEP.

The use of the following-named substances is permitted by the department in the official dipping of sheep for scabies:

"*Davis Stock Dip*," a coal-tar creosote dip, manufactured for the Davis Stock Food Co., Chicago, Ill. Dilution permitted, 1 gallon to not more than 71 gallons of water.

"*Prof. Gray's Sheep Dip*," a coal-tar creosote dip, manufactured for John Sexton & Co., Chicago, Ill. Dilution permitted, 1 gallon to not more than 71 gallons of water.

"*Economy Germicide Dip*," a coal-tar creosote dip, manufactured for the Economy Hog and Cattle Powder Co., Shenandoah, Iowa. Dilution permitted, 1 gallon to not more than 62 gallons of water.

"*Excelsior Stock Dip*," a coal-tar creosote dip, manufactured for the Excelsior Manufacturing Co., Omaha, Nebr. Dilution permitted, 1 gallon to not more than 69 gallons of water.

"*Insanco Disinfectant*," a coal-tar creosote dip, manufactured for the Interstate Sanitation Co., Cincinnati, Ohio. Dilution permitted, 1 gallon to not more than 71 gallons of water.

"*Superior Stock Dip*," a coal-tar creosote dip, manufactured for the Superior Hog and Cattle Powder Co., Hamburg, Iowa. Dilution permitted, 1 gallon to not more than 69 gallons of water.

"*Creola Dip*," a coal-tar creosote dip, manufactured by the Van Tilburg Oil Co., Minneapolis, Minn. Dilution permitted, 1 gallon to not more than 74 gallons of water.

"*Moorman's Stock Dip*," a coal-tar creosote dip, manufactured by the Moorman Manufacturing Co., Quincy, Ill. Dilution permitted, 1 gallon to not more than 67 gallons of water.

"*W. and M. Antiseptic Dip*," a coal-tar creosote dip, manufactured for Williams & Moore, Stockton, Cal. Dilution permitted, 1 gallon to not more than 76 gallons of water.

Inspectors will not permit the use in official dipping of packages of these dips which are not labeled in accordance with the above specifications, nor will they permit the use in official dipping of any proprietary substance which does not bear the guaranty required of manufacturers by the regulations, B. A. I. Order 143 and amendments thereto, or which in any manner violates the provisions of said regulations or amendments.

---

### CERTIFICATES OF TUBERCULIN AND MALLEIN TESTS.

It has been brought to the attention of the bureau that in some instances the triplicate copies of certificates of tuberculin and mallein tests issued by veterinary inspectors are not legible and are therefore useless to State officials to whom sent. Veterinary inspectors are directed to see that extreme care is observed in the use of proper carbon paper and in other details in making out these certificates so as to insure that each of the three copies is distinctly legible.



## INSPECTION AND TESTING OF ANIMALS FOR CANADA.

The following changes have been made in the list of practicing veterinarians registered by the bureau and authorized to inspect and test with mallein horses, mules, and asses intended for export to Canada.

### Names Added to List.

Dr. McKeen Boyce, Cottonwood, Idaho.  
 Dr. E. T. Baker, Moscow, Idaho.  
 Dr. B. W. Kirby, St. Paul, Minn.  
 Dr. C. J. Scott, Knoxville, Iowa.  
 Dr. B. Byam, Lewiston, Idaho.

### Names Removed from List.

Dr. J. T. Kennedy, St. Paul, Minn.  
 Dr. A. J. DuFrene, Glendive, Mont.

---

## REPAIR OF TYPEWRITERS.

Before incurring any expense for the repair of typewriters, inspectors in charge and others are instructed to notify the Washington office as to probable expense, giving number of machine and a description of the repairs that are necessary. A requisition for the work will be issued if the request is approved.

---

## PUBLICATIONS IN NOVEMBER.

[Publications intended for employees are sent in bulk to inspectors in charge of the different stations and no mailing list of individual employees is kept. Owing to the limited editions and the large number of bureau employees, as a rule only sufficient copies are sent to supply the more important employees. Requests from any employee for publications, however, will be complied with as far as practicable. Regulations will be supplied to inspectors in charge as freely as may be required for official use.]

Circular 182. The Spontaneous Oxidation of Arsenical Dipping Fluids. By Aubrey V. Fuller, assistant chemist, Biochemic Division. Pp. 8.

B. A. I. Order 184. Special Order Modifying the Tuberculin-test Requirement for Canadian Cattle Imported Temporarily for Exhibition Purposes at the International Live Stock Exposition, Chicago, Ill.

B. A. I. Order 185. Special Order Providing for the Importation of Canadian Sheep for Exhibition Purposes at the International Live Stock Exposition, Chicago, Ill.

Farmers' Bulletin 473. Tuberculosis. A Plain Statement of Facts Regarding the Disease, Prepared especially for Farmers and Others Interested in Live Stock by the International Commission of the American Veterinary Medical Association on the Control of Bovine Tuberculosis. Pp. 23, figs. 13.

## ORGANIZATION OF THE BUREAU OF ANIMAL INDUSTRY.

*Chief:* A. D. MELVIN.

*Assistant Chief:* A. M. FARRINGTON.

*Chief Clerk:* CHARLES C. CARROLL.

*Animal Husbandry Division:* GEORGE M. ROMMEL, chief.

*Biochemic Division:* M. DORSET, chief.

*Dairy Division:* B. H. RAWL, chief.

*Inspection Division:* RICE P. STEDDOM, chief; MORRIS WOODEN, R. A. RAMSAY, and ALBERT E. BEHNKE, associate chiefs.

*Pathological Division:* JOHN R. MOHLER, chief.

*Quarantine Division:* RICHARD W. HICKMAN, chief.

*Zoological Division:* B. H. RANSOM, chief.

*Experiment Station:* E. C. SCHROEDER, superintendent.

*Editor:* JAMES M. PICKENS.

*Office of Accounts:* JAMES L. CHASE, in charge.

*Appointment Section:* IRVING W. PEW, in charge.

## CONTENTS.

	Page.
Changes in directory .....	85
Instructions concerning meat inspection:	
Beef carcasses affected with tapeworm cysts.....	87
Meat-inspection labels.....	87
Cleaning hog stomachs.....	87
Curing meat by electricity.....	88
Inspecting tank cars.....	88
Convictions for violations of laws.....	88
Substances permitted for official dipping of sheep.....	89
Certificates of tuberculin and mallein tests.....	89
Inspection and testing of animals for Canada.....	90
Repair of typewriters.....	90
Publications in November.....	90
Organization of the Bureau of Animal Industry.....	90

Approved:

JAMES WILSON,  
*Secretary of Agriculture.*







